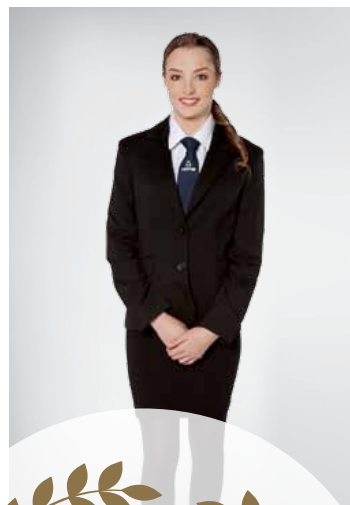


nzma

2017 Edition

Real skills for today's professions

International Prospectus



Study Hospitality, Cookery and Business

Welcome to NZMA and ACG!

When you join NZMA, you become part of New Zealand's largest independent educational services provider. We're a family of over 1,000 staff and more than 12,000 students in New Zealand, Vietnam and Indonesia.

ACG is a group of schools and tertiary colleges where students are encouraged and supported to reach their full learning potential.

We are committed to creating learning environments that clearly focus on the needs of each of our students.

Our approach to education has shaped and defined the core values of ACG.

These are:

- Learning is the central activity
- A student focus
- Quality and excellence

Private School Education, Kindergarten to Year 13

ACG is a specialist provider of private schools in Auckland, Tauranga and internationally. There are currently five ACG schools in New Zealand:

- ACG Parnell College (Years 1–13)
- ACG Senior College (Years 11–13)
- ACG Strathallan (Kindergarten – Year 13)
- ACG Sunderland (Kindergarten – Year 13)
- ACG Tauranga (Years 1–11)*

ACG also has two schools overseas:

- Australian International School Vietnam (Kindergarten – Year 13)
- ACG School Jakarta (Kindergarten – Year 13)

University Pathways

ACG provides guaranteed pathways to university study through the following programmes:

- The University of Auckland Certificate in Foundation Studies - taught by ACG New Zealand International College.
- AUT University Certificate in Foundation Studies - taught by ACG Norton College.
- Victoria University of Wellington Foundation Studies Programme - taught by ACG New Zealand International College.

English

ACG English School provides intensive English language courses to international students in New Zealand. Successful graduates have guaranteed pathways to all ACG schools and programmes.

Early Childhood

ACG's two Zig Zag Zoo early learning centres in Queenstown cater to all infants and children, providing them with a respectful, responsive and peaceful educational learning programme.

Tertiary & Careers

ACG has four careers-focussed tertiary colleges that offer practical qualifications for booming industries:

- ACG Yoobee School of Design (Multimedia & Design)
- NZMA (Hospitality, Cookery & Business)
- NZCC (Applied Management & Early Childhood Education)
- New Zealand School of Tourism (Travel & Tourism)

Category 1

The New Zealand Qualifications Authority (NZQA) has awarded all four ACG tertiary colleges Category 1 ratings in their most recent EERs (External Evaluation and Review). This is the highest mark of quality a tertiary education provider can achieve. It's an assurance to you that we focus on excellence in every aspect of our teaching, assessment and qualifications.

No matter which ACG tertiary college you study at, you will receive the same high level of education and student service.

Hands-on Training

All our programmes focus on learning by doing. You'll be putting into practice what you learn on a daily basis.

Tutors

Our tutors have extensive industry experience. You'll be learning from experts, inspirers and mentors.

Facilities

Campuses across the country are equipped with everything you need to develop your skills and gain sustainable employment.

Industry-led

We consult with industry regularly to update and refine our programmes. You're learning the skills that top employers want.

Employment Support

A dedicated careers team helps prepare you for the workplace and assists in finding part-time, casual, internship and full-time employment.



*Expanding gradually to Year 13.

Due to the consolidation of ACG Yoobee School of Design, NZMA and NZCC, all enrolments for ACG Yoobee School of Design and NZCC programmes will be done under NZMA. All delivery will be sub-contracted by NZMA, this an administrative change. The student experience at each school and qualifications achieved will not change in any way.

New Zealand

One of the safest places to live in the world.

The Global Peace index 2016 rated New Zealand as the fourth safest country in the world.

New Zealand is a beautiful country and home to a multicultural population of 4.7 million people.

Located in the upper North Island, with a population of 1.5 million, Auckland is the country's largest city and has a great hospitality culture with sophisticated bars, cafés and restaurants. It is also New Zealand's education hub and centre of business.

Auckland is ranked third out of 221 world cities for quality of living.* Enjoying a mild climate and stunning scenery, Auckland is home to a host of easily accessible beaches, forests and rivers.

To find out more about Auckland, visit aucklandnz.com

To find out more about New Zealand, visit newzealand.com

2016 Mercer Annual Worldwide Quality of Living Survey*

| Rank | City | Country |
|----------|-----------------|--------------------|
| 1 | Vienna | Austria |
| 2 | Zurich | Switzerland |
| 3 | Auckland | New Zealand |
| 4 | Munich | Germany |
| 5 | Vancouver | Canada |
| 6 | Düsseldorf | Germany |
| 7 | Frankfurt | Germany |
| 8 | Geneva | Switzerland |
| 9 | Copenhagen | Denmark |
| 10 | Sydney | Australia |

*mercer.com

Why *choose* nzma?

We've been in operation since 1985.

Great **FACILITIES**

- ✓ Our award-winning hospitality training facilities are new, spacious and purpose-built
- ✓ Hospitality students learn in our dedicated cafe, restaurant, bar and barista training areas
- ✓ Cookery students get to learn in our industry-standard kitchens
- ✓ Business students work with state-of-the-art technology



- ✓ Like your programme?
Staircase to the next level!
- ✓ Continue on to university in NZ or overseas after you graduate
- ✓ English language preparation available at ACG English School



Awesome **PROGRAMMES**

- ✓ All industries we train for have high demand for staff
- ✓ Regular consultation with employers to keep programmes up-to-date
- ✓ NZQA-accredited
- ✓ Learn by doing
- ✓ Qualifications that employers demand
- ✓ Tutors are legends of their industries!
- ✓ Approved pathways to universities in New Zealand and overseas

Great **INTERNSHIPS**

- ✓ Students enrolled in our Level 5 Cookery and Level 6 Hospitality diplomas complete an internship where they get real New Zealand work experience!



- ✓ Dedicated careers team - we have full-time staff dedicated to supporting you
- ✓ We'll help you find employment in your programme area
- ✓ Employment support even after you graduate!
- ✓ Connections to top employers

Programmes at NZMA



Hospitality

Diploma in Tourism and Hotel Management (Level 7)

One year in total

Diploma in Applied Hospitality Management* (Level 6)

Two years in total, including the Level 5 Diploma in Hospitality Management

New Zealand Diploma in Hospitality Management (Level 5)

One year in total

Certificate in Hospitality (Restaurant Service) (Level 4)

(20 weeks)

Certificate in Hospitality (Level 3)

(20 weeks)

Cookery

Diploma Programme in Professional Cookery* (Level 5)

(Two years in total, including the Level 3 and Level 4 certificates below)

Certificate in Cookery (Level 4)

(One year in total)

Certificate in Cookery (Level 3)

(20 weeks)

Business

Diploma in Business (Advanced) (Level 6)

(Two years in total)



Hospitality PROGRAMMES OF STUDY

(All qualifications are NZQA-accredited)

Certificate in Hospitality (Level 3) 20 weeks

This 20-week programme is offered at NZMA's Auckland South, Sylvia Park, and Waikato Campuses.

What will I learn?

This practical programme is the perfect introduction to kick-start your hospitality career. You'll learn about café service, how to prepare and serve alcoholic beverages, make café-style coffees and lots of other practical skills. If you want to train for a great career, this is where you need to start. After graduating from us you'll be ready to tackle higher-level study or get an entry-level hospitality job.

Programme content includes:

- Food safety
- Bar and beverage service
- Café service
- Alcoholic beverages
- Barista skills
- Customer behaviour
- Transactions and money handling
- Maintaining a responsible drinking environment

What qualifications will I gain?

- New Zealand Certificate in Hospitality (Strands in Café, Bar, Barista and Restaurant) (Level 3)
- NCEA (Level 2)
- NZMA Certificate of Food Safety

Certificate in Hospitality (Restaurant Service) (Level 4) 20 weeks

This 20-week programme is offered at NZMA's Auckland South, Sylvia Park, and Waikato Campuses.

What will I learn?

Get ready to take your hospitality skills to a new level. Learn advanced food service skills for the restaurant environment, find out how to set up a hospitality event and get your licence controller qualification. This programme will give you an edge in your job search, showing future employers that you can apply your skills in a variety of hospitality environments.

Programme content includes:

- Wine & beer knowledge
- Menu styles
- Restaurant service
- Sales and service skills
- Function planning
- Maintaining workplace communications
- Sale of Liquor Act 2012
- Host responsibility

What qualifications will I gain?

- New Zealand Certificate in Hospitality (Food and Beverage Service) (Level 4)
- Licence Controller Qualification (Hospitality Standards Institute)
- Associated NZMA Certificates of Achievement

Hospitality PROGRAMMES OF STUDY

New Zealand Diploma in Hospitality Management (Level 5)

One year in total

What will I learn?

Graduates of the New Zealand Diploma in Hospitality Management (Level 5) will:

- Gain an internationally-recognised vocational qualification to enter employment within the hospitality sector or related areas, such as business management or leisure and tourism management
- Develop a range of skills, techniques and attributes essential for successful performance in working life within the hospitality industry
- Gain extensive practical training for use in a variety of hospitality areas, including customer service, bar, barista, restaurant service, and rooms division
- Train in research methodologies to support their tertiary studies in NZ

Programme content includes:

- The contemporary hospitality industry
- The developing manager
- Customer service
- Food and beverage operations
- Rooms division operations
- Financial management
- Industry reporting
- Food hygiene and the environment
- Food and society
- On-licensed trade management

What qualifications will I gain?

- New Zealand Diploma in Hospitality Management Level 5 (NZQA accredited)
- Service IQ Certificate of Achievement in Licence Controller Qualification
- Service IQ Certificate of Achievement in Food Safety

* An 18-month Level 6 fast-track option is available. Students who select this option and who successfully complete all requirements for the diploma will be awarded the Applied Diploma in Hospitality Management Level 6. The 18-month option requires students to complete their internship concurrently with their campus-based studies.

** Subject to meeting programme completion requirements.

Diploma in Applied Hospitality Management (Level 6)

Two years in total, including the Level 5 New Zealand Diploma in Hospitality Management*

What will I learn?

After completing the Diploma in Hospitality Management (Level 5), graduates may choose to undertake one year of additional study to complete the Diploma in Applied Hospitality Management (Level 6). In addition to the outcomes of the Level 5 diploma, graduates with this qualification will:

- Have knowledge, understanding and skills in a specialised field within hospitality management
- Have specialist higher-level skills in a business and hospitality management context
- Have an internationally recognised vocational qualification to enter employment in hospitality or progress to higher education, such as a full-time degree in hospitality or a related area
- Have first-hand experience of industry with a relevant organisation with a 600-hour paid internship** and a focus on the application and further development of the learner's knowledge and skills

Programme content includes:

- Management accounting for hospitality
- Cellar and bar operations
- People management
- Sales development and merchandising
- Hospitality operations management
- Law for licensed premises
- Planning and managing food and beverage service
- The sport and leisure industry
- Entertainment and venue management
- The travel and tourism environment

What qualifications will I gain ?

- New Zealand Diploma in Applied Hospitality Management Level 6 (NZQA accredited)
- Service IQ Certificate of Achievement in Licence Controller Qualification
- Service IQ Certificate of Achievement in Food Safety

Graduate outcomes include:

- Creating effective and results-driven teams through leadership
- Implementing in-depth knowledge of tourism to manage hotels
- Managing the organisations resource profile through strategic management techniques

Diploma in Tourism and Hotel Management (Level 7)

One year in total

What will I learn?

The Diploma in Tourism and Hotel Management provides students with a management qualification specifically relevant to the tourism and hotel industry. The diploma provides a step up to management and professional level for students completing NZMA's Level 6 Diploma in Applied Hospitality Management or another equivalent qualification. The programme provides a higher level of study to build on in-depth knowledge and training towards leadership roles in this growing area of the New Zealand and global economy, by equipping students with a wide range of analytical and practical management skills.

Programme modules include:

Services Marketing Management

Marketing New Zealand hospitality and tourism services to the world using contemporary technologies such as social media is of key interest to the industry. This module examines the principal concepts and theories of marketing and their practical application to services marketing management. Areas of study include the management of the marketing concept, marketing environments, planning, research application and techniques, segmentation, the marketing mix and e-marketing and social media within specific businesses at a local, national and international level.

Tourism for Hotels

A critical driver of tourism development is the business of hotels – from 5-star international chains to heritage-rich local boutique hotels. This module introduces students to the importance of hotels to the hospitality and tourism industry, examining the international context generally and the New Zealand context specifically. It aims to develop students' knowledge and understanding of the hotel product and the constantly evolving international hotel sector.

Tourism Management

Success for hospitality and tourism in New Zealand involves complementary government, regional, industry sector and individual enterprise plans. This module provides students with an appreciation of the factors associated with planning, developing and managing tourism at regional (Asia-Pacific), national (New Zealand) and local scales and for certain niche products and markets (e.g. eco-tourism, cultural tourism and gastronomy tourism).

Strategic Management

New Zealand hospitality and tourism enterprises, as is the case internationally, must concurrently manage within short-term, medium-term and long-term horizons, drawing on pragmatic approaches as well as intellectual analysis. On completion of this module, students will be able to apply strategic management processes and will be aware of current developments at national and international levels in relation to successful tourism and hospitality business strategy.

Leadership and Business Performance

Sustainable success for individual enterprises and the tourism and hospitality sector relies on innovation, commitment and leadership. This module provides a study of the theory and practice of effective leadership in tourism and hospitality organisations; examples of leaders from New Zealand, the Pacific and internationally are studied and analysed by the students, exploring the leader's interaction with the organisation and its people, analysing the skills, behaviours, styles, spirit and mentality that a leader displays to influence the working culture for performance and well-being. Students are given the opportunity to measure and explore their own leadership style using industry-standard psychometric tools.

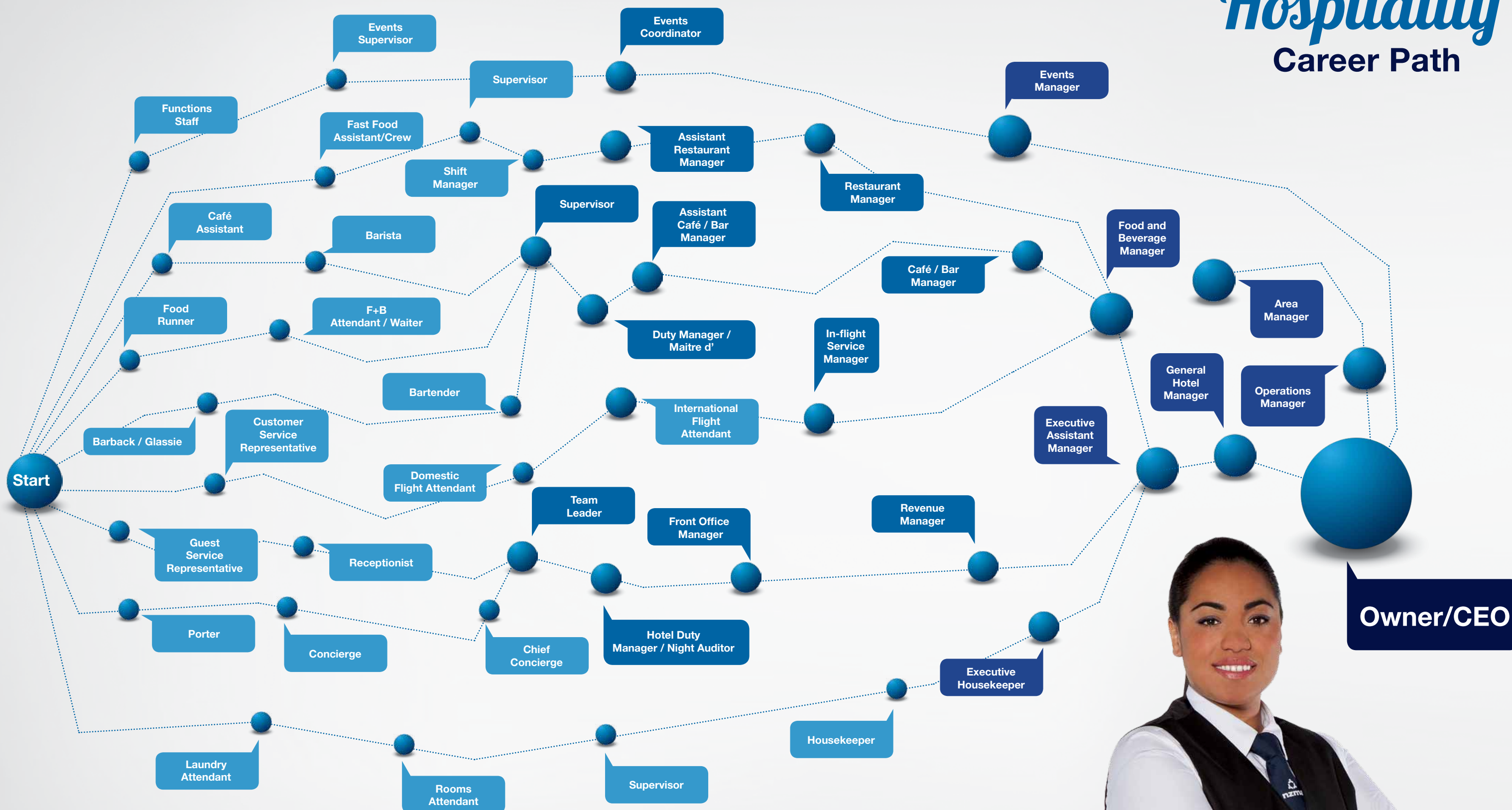
Research Paper

Excellent managers and professionals require the capability to look beyond current business realities, to generate new products, services, and business models. This module provides students with the opportunity to engage with research relevant to New Zealand tourism and hospitality. Students learn to formulate a research question, identify appropriate research methods, conduct a literature review and write a research proposal.

What qualifications will I gain?

- Diploma in Tourism and Hotel Management Level 7
- Students that complete NZMA's Level 6 Diploma in Applied Hospitality Management and the Level 7 Diploma in Tourism and Hotel Management will also be awarded a Bachelor of Arts in Events and Hotel Management from the Hotel and Tourism Management Institute (HTMi) in Switzerland.

Hospitality Career Path



Cookery PROGRAMMES OF STUDY

(All qualifications are NZQA-accredited)

Certificate in Cookery (Level 3)

20 weeks in total

What will I learn?

Graduates of the Level 3 Certificate in Cookery will develop the basic practical and theoretical skills required by commercial chefs. These skills include:

- Food safety management
- The preparation of basic dishes at an operational level

This programme is designed for students who have limited pre-existing commercial cookery knowledge.

Programme content includes:

- **Hospitality Service**
Restaurant service / Customer service / Problem solving / Hospitality practices / Communication skills
- **Cookery Fundamentals**
Kitchen safety / Equipment operation / Sharpening and maintenance of knives / Preparation and cooking of basic stocks, sauces and soups / Theory and practical techniques related to the methods of cookery, and food safety
- **Restaurant Cookery**
Techniques and principles associated with methods of cookery / Skills in the restaurant saucier, larder and pastry sections

What qualifications will I gain?

- New Zealand Certificate in Cookery Level 3
- NZMA Certificate of Food Safety

Certificate in Cookery (Level 4)

One year in total, including the Level 3 Certificate in Cookery

What will I learn?

After completing the Level 3 Certificate in Cookery, graduates may choose to undertake 6 months of additional study to complete the Level 4 Certificate in Cookery.

Graduates of the Level 4 Certificate in Cookery will have the skills needed to work in a commercial restaurant/kitchen. This course builds upon the fundamental skills developed in Level 3. This includes the preparation of non-routine and complex dishes.

Programme content includes:

- Prepping and cooking dishes in a commercial kitchen
- Food safety
- Service sector cookery

What qualifications will I gain?

- New Zealand Certificate in Cookery Level 4

Why choose nzma?

- Diploma students completing a 600-hour internship will gain real New Zealand work experience
- Our courses are practical – in a 20-hour week you will be spending 16 hours training in the kitchen

Diploma Programme in Professional Cookery (Level 5)

Two years in total*

The first year of this programme consists of the Certificate in Cookery Level 3 and the Certificate in Cookery Level 4.

What will I learn?

Students will build on the knowledge and techniques developed in the first year, and gain the expertise required for progression as a chef in the hospitality industry.

This programme produces graduates who are proficient in advanced cookery skills as well as allied administrative and kitchen management skills.

As part of their course, students are required to apply all the skills they have developed to plan and implement a live dinner service.

Programme content includes:

- Menu development
- The application of management skills in the development of products and services
- Research and evaluation of current innovations
- Development of practical application and management principles of food and beverage service
- Understanding and experiencing the principles and concepts of food production management

Students choose to major in either Patisserie or Gastronomy.

In the final semester, students are required to complete a research project based on their 600-hour internship.

What qualifications will I gain?

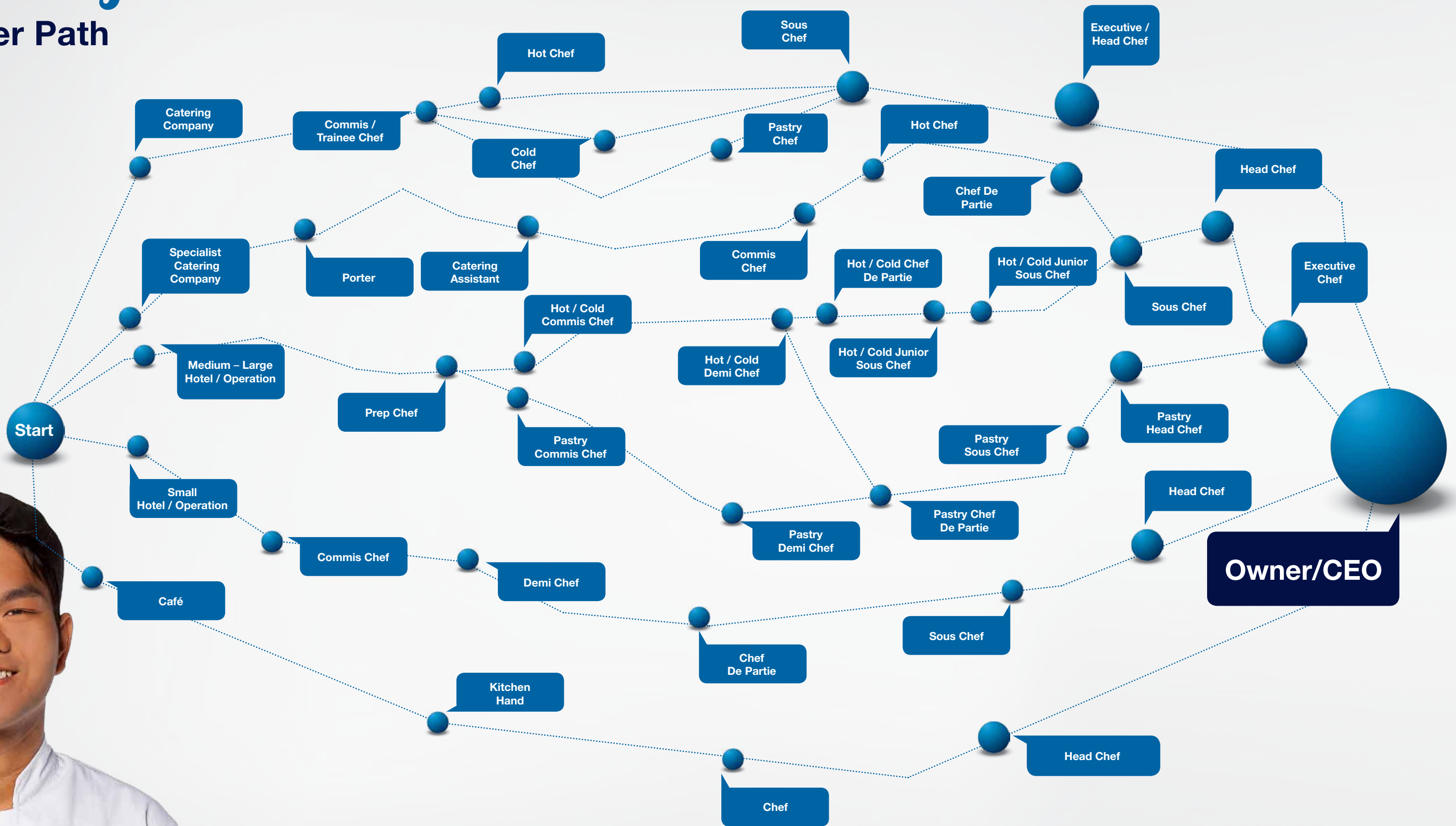
- New Zealand Diploma in Cookery (Advanced) Level 5 with strands in Cookery and Patisserie.

* An 18-month Level 5 fast-track option is available. Students who select this option and who successfully complete all requirements for the diploma will be awarded the Diploma in Professional Cookery Level 5. The 18-month option requires students to complete their internship concurrently with their campus-based studies.



Cookery

Career Path



Business PROGRAMME

(NZQA-accredited)

Diploma in Business (Advanced) (Level 6)

80 weeks in total

This two-year programme consists of Level 5 and 6 materials and is offered at NZMA's Sylvia Park Campus. Currently, only international students may enrol in this programme.

What will I learn?

Deepen your understanding of the business environment, and learn what it takes for a business to be successful. Gain the expertise that will allow you to fit right in to a wide variety of business contexts, and develop the crucial higher-level skills that will drive your career forward.

NZMA's Level 6 Diploma in Business (Advanced) is a 2-year qualification that recognises the broad base of skills required for people entering the workforce in business-related roles, people aspiring to management and people wishing to extend their business skills. This programme is taught intensively over two and a half days per week, allowing you to work part-time.

When you graduate, you'll have all the crucial skills needed to navigate the complex world of business, both in New Zealand and around the globe!

Programme content includes:

- Basics of marketing, economics and finance
- How organisations work
- Effective decision-making
- Managing people
- Business law
- Business strategies and research
- Marketing and sales

What qualifications will I gain?

- Diploma in Business (Advanced) Level 6 (NZQA accredited)



NZMA Sylvia Park Campus



We are **SYLVIA PARK CAMPUS**

NZMA's Sylvia Park Campus opened in 2014 and is very popular with both New Zealand and international students.

Boasting all the latest facilities for cookery and hospitality training, along with dedicated computer suites, it is further proof of NZMA's commitment to outstanding education.

Welcome to **Sylvia Park**

Haven't heard of this area of Auckland? Soon you will have. Sylvia Park, named after the farm that originally stood on the site, is one of Auckland's fastest growing economic precincts.

**purpose-built
campus**  **OPENED IN**
2014

1x
dedicated
student
cyber suite

freeWIFI throughout
the campus

4 training
kitchens
commercial
kitchen
**free showers
& lockers**

7x
learning
classrooms
8x
computer
suites



We are **Award winning**



Sylvia Park Campus recently won an 'Excellence' at the prestigious Property Council Awards in the Coffey Education and Arts Property Award category.

nzma Student Discounts



Sylvia Park Shopping Centre is New Zealand's biggest mall, and is just a short walk from the campus. NZMA students love to visit before and after class for a bite to eat and to take advantage of the NZMA student discounts!

Who are our Neighbours?

Right in the heart of one of Auckland's business hubs, NZMA is surrounded by head offices for top businesses, like Coca-Cola New Zealand, which is also one of our employer partners!

Our natural Surroundings

Beautiful natural features are just a short walk away, like the beautiful Panmure Basin, a lake where you'll often see NZMA staff enjoying the sun during lunch.

Beyond it is the stunning Mt. Wellington. Take a short drive to the top for spectacular views!

Auckland CBD to nzma



TRAIN 20 mins
BUS 30 mins
CAR/TAXI 15 mins

How to Get there

Sylvia Park is close to all the main transport routes. Buses and trains go past on a regular basis, and the motorway is nearby. Getting to the CBD takes a mere 15 minutes by car!

Come and be part of the exciting developments in this new part of the city.

We can't wait for you to get here!



nzma **CAREERS**

REAL SKILLS FOR TODAY'S PROFESSIONS

Who **ARE** **WE?**

We know that every student is ultimately looking for a great job — that's why we have our own dedicated employment service, NZMA Careers. The Careers team is comprised of highly-experienced employment consultants and careers advisors. We know the job market inside and out and we're here to make sure you're given the best possible employment opportunities as you start your career. Whether you're looking for a part-time job while you study, a full-time job after you graduate, or an internship placement to help you gain relevant work experience, we're here to help you reach your employment goals.

NZMA Careers is available to you not just when you're studying — we'll help you in New Zealand for up to one year after you graduate!

What will we do for you while you study?

From the moment you start at NZMA, we'll be on-hand to get you work-ready. The support and service we provide is comprehensive and free of charge to all NZMA students and graduates. Here are some of the ways we'll help:

- ✓ Our CV workshop will arm you with a CV that will get the attention of employers
- ✓ We'll teach you how to write a cover letter that will make your CV submission stand out
- ✓ Our interview skills workshop will help you to prepare for the face-to-face interview process
- ✓ We'll help you navigate the transition from education into sustainable employment
- ✓ We'll coach you in the most effective job-finding strategies
- ✓ We'll offer you unlimited one-on-one careers planning sessions with our knowledgeable employment and careers advisors. Meet with us to discuss current opportunities and map your future
- ✓ Our special annual careers month, held every October, includes our hugely successful careers fairs, as well as a host of workshops, master classes and inspirational guest speakers
- ✓ We'll provide ongoing opportunities throughout the year to gain valuable work experience while you study
- ✓ We'll set up job interviews
- ✓ We'll give you chances to showcase your skills to leading employers at our industry functions and special events
- ✓ We'll make sure you are work-ready when you graduate so you can hit the ground running — either in New Zealand or overseas!

A photograph of two women sitting at a desk. The woman on the left is older, with long dark hair, wearing a black blazer over a pink top. The woman on the right is younger, also with long dark hair, wearing a white shirt and a dark vest with a logo. They are both smiling. The younger woman is holding a brochure. On the desk are other brochures, one of which has the text 'We're currently looking for people to join us as Student...'. In the background, there is a desk with a blue water bottle and some papers. A large 'a' and 'RS' are visible on the wall in the background.

Will we still help after you've graduated?

Absolutely — we are in it for the long haul! NZMA Careers provides free employment support and guidance not just while you're studying with us, but long after you've finished. Our number one goal is to help you achieve sustainable employment and a great career, and we'll support you every step of the way.

Head to UNIVERSITY

Graduating from NZMA is just the beginning! Your new skills and qualifications will open up a world of possibilities – and NZMA will be on hand to help you make the best decisions for your future.

NZMA pathway to AUT University



Students that successfully complete the Diploma in Applied Hospitality Management Level 6 will gain 180 points (equivalent of three semesters) towards AUT University's Bachelor of International Hospitality Management.

This means that NZMA students can commence in semester four of the AUT Bachelor degree and complete the degree in three semesters.

Total study time is three and a half years which includes a 6-month internship that in certain cases helps to secure a job prior to graduation.

AUT University aut.ac.nz

AUT University is a contemporary New Zealand university focused on providing exceptional student opportunities, learning experiences and graduate success.

AUT is:

- New Zealand's number one international university and ranked 12th in the world for internationalisation*
- Ranked in the world's best universities**
- Proud of its five star rating from QS*** for Internationalisation, Teaching, Graduate employability, Facilities and Inclusiveness
- Offering several subjects that are ranked among the world's best, including Art and Design - top 50, Accounting and Finance - top 150, and Business and Management - top 200 in the world*
- AACSB accredited - AUT Business School is accredited by AACSB (The Association to Advance Collegiate Schools of Business), which ranks it in the top 5% worldwide

*Times Higher Education (THE) rankings 2015-2016

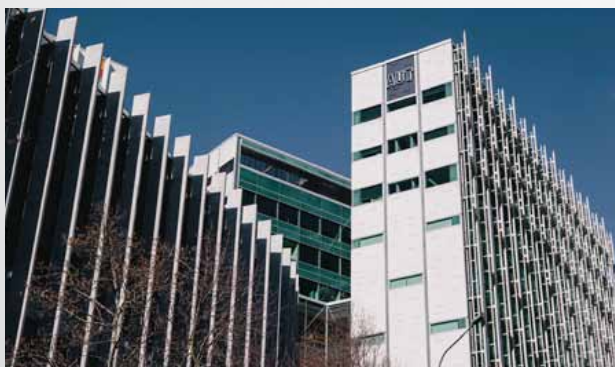
QS World University Rankings 2015/2016 *QS Stars rating 2015

AUT has:

- A high graduate employment rate because of its career-focused programmes
- High-quality teaching staff with typically smaller interactive classes
- Programmes developed in conjunction with industry to ensure they reflect current and future workforce needs
- World-class innovative facilities
- Three vibrant and well-positioned campuses - in Auckland (City), Manukau (South Auckland) and the North Shore (across the Auckland Harbour Bridge)
- Over 4,000 international students from more than 85 countries

Programmes of study

- Art and Design
- Business
- Communications
- Computer and Mathematical Sciences
- Creative Technologies
- Education
- Engineering
- Health Sciences
- **Hospitality and Tourism**
- Languages and Social Sciences
- Law
- Sciences
- Sport and Recreation
- Te Ara Poutama - Maori Development



Whatever your next step is, you won't have to take it alone! NZMA Careers will support and advise you on how to best achieve your study and career goals.

Work with us to reach your full potential.



Get a great job

So you're ready to start your career? Great! The skills and qualifications you have gained from NZMA are in hot demand with today's employers so you are in an ideal position. Take advantage of the ongoing free support from NZMA Careers – together we'll find you an awesome job that will kick-start your future.



Our Employers include:



What Our Employers Have to Say

“Stellar Kitchen has been working alongside NZMA for over a year now. We have called upon NZMA to provide staff for most of our functions including weddings and corporate events. The staff that NZMA has provided have been professional, adaptable, with a great attitude and skills. This has produced some very successful outcomes for Stellar Kitchen and our customers. We look forward to our continued relationship with NZMA as a leading institute for training staff within the hospitality industry.”

Chrissie McLeod, Stellar Kitchen Events Catering

“Sudima Auckland Airport has enjoyed a close working relationship with NZMA for several years now. Because of our location it can be a challenge to attract good hospitality staff. We know we can rely on NZMA to provide us with skilled and talented professionals at a moment’s notice!”

Sue Farrell, Sudima Auckland Airport



Did you Know?



30⁺ 
nationalities

Graduate Job Search Work Visa

NZMA graduates may qualify for a Graduate Job Search Work Visa upon completion of the following qualifications:

- Diploma Programme in Professional Cookery Level 5
- Diploma in Applied Hospitality Management Level 6
- Diploma in Business (Advanced) Level 6
- Diploma in Tourism and Hotel Management Level 7

For full details of the Graduate Job Search Work Visa and work rights in NZ, please visit: immigration.govt.nz

In the past few years, NZMA has had international students representing 30 plus nationalities and ethnicities, including:

Australian, British/Irish, Cambodian, Chinese, Cook Island Maori, Dutch, French, Fijian, Filipino, German, Indian, Italian, Japanese, Korean, Latin American, Middle Eastern, New Zealand Maori, Niuean, NZ European/Pakeha, Russian, Samoan, South African, Sri Lankan, Thai, Tokelauan, Tongan and Vietnamese.



NZMA cares about what its students have to say:

- Student council meetings are held regularly
- Anonymous online evaluations held in Week 9 of every term
- NZMA participates in the NZChefs National Salon competition each year. This event gives Hospitality and Cookery students the opportunity to be recognised / rewarded for their talent and skills learned as an NZMA student

NZMA offers Hospitality students extra qualifications at no extra cost - e.g. Food Safety and LCQ (Bar Managers Qualification)

NZMA has an on-site café, restaurant and training bars for realistic workplace training and industry functions that provide students with the opportunity to network with employers



At NZMA it is not just classroom-based study - we also organise field trips, industry visits and sports days every year

NZMA has regular guest speakers from relevant industries on study-related topics

over
2000
NZ students

NZMA is a New Zealand Government-funded Tertiary Education Provider, providing Hospitality, Retail, Cookery, Contact Centre, Construction, Business and Trades training to approximately 2000 New Zealand students each year, as well as to several hundred international students from all around the world.



**Sylvia
Park
Campus**

NZMA's Sylvia Park Campus has a population of New Zealand students that study right alongside students from all over the world.



FREE UNIFORMS

At NZMA uniforms are provided, you just have to pay for your shirt and tailoring if necessary. Everything else is part of your fees.



Five reasons TO STUDY HOSPITALITY AT NZMA

Two years ago Yang Qian (Joe) packed up his life in Fujian Province China, and headed Down Under. His goal was to gain his Master's Degree in Economics – but after finding out about NZMA's world-class hospitality courses he decided to swap university for the hands-on training environment at NZMA Sylvia Park. And guess what? He couldn't be happier!

My parents thought I was nuts. I had already completed a Bachelor of Economics in China, and was coming to Auckland to gain my Master's. But after learning more about New Zealand's hospitality industry I had a change of heart. Hospitality really appealed to me because it's so practical. Growing up I always loved to perform, and I've rediscovered that love through hospitality. There's so much theatre around bartending and making cocktails. My goal now is to build a career in the hospitality industry – I really feel like I've found my niche.



Choosing NZMA was one of the best decisions I've made. Here are my five top reasons why it's a great place to study:

1) Location. Auckland is consistently named one of the top cities in the world to live and study in. It's clean and green and everything is literally on your doorstep – great beaches, hiking, vineyards, water sports, great restaurants, cafes and bars. Sylvia Park is a thriving industrial and business hub, just 20 minutes from the CBD by train, and NZMA's Sylvia Park Campus is a short walk from New Zealand's biggest shopping complex! It's very convenient!

2) Environment. NZMA is like your New Zealand family. Everyone is very friendly and encouraging, and it's a fun, supportive learning environment. It's very multicultural - all cultures are respected and celebrated. My classmates come from all over the world, including Korea, India, New Zealand and China. My English has improved a lot by talking with them, and sometimes we hang out together in our free time which is fun. The facilities at NZMA Sylvia Park are really good – we have a student-run café, a bar, restaurant, barista training room and several commercial kitchens, so it's like a real workplace environment. Classes are small and the tutors all come direct from industry so they know their stuff!

3) Education. We are not sitting in a boring classroom all day. Courses are hands-on and practical – we're making cocktails and coffees, waiting on tables, working as cashiers in the café. This vocational industry-based training gives you real workplace skills. The last six months of my course is a 600 hour paid internship. I'm doing my internship in the SKYCITY Auckland Casino Bar. It's a great place to do it because SKYCITY is the largest employer of hospitality staff in New Zealand, and there are lots of opportunities within the organisation.

4) Competitions. NZMA students have the chance to test their skills against industry professionals through competitions such as the prestigious NZChefs National Salon. Last year I entered two events in this competition – Innovative Cocktails and Classic Cocktails. I won gold medals and Best in Show for both! That was my first competition and I was just a beginner, so I couldn't believe I did so well. I learnt so much from training for, and competing in, this event. Plus the awards look great on my CV!

5) Employment. Students and graduates get free employment support through NZMA Careers. Their careers and employment advisors work with us to fine-tune our CV's, help us prepare for interviews and line up job opportunities for us. Each year they host huge Careers Fairs – the perfect way to meet potential employers and find jobs. NZMA has partnerships with many of NZ's top employers, who come straight to our school when they want the best hospitality staff! Thanks to the Careers Team we get loads of opportunities to gain work experience, as well as land casual, part-time and full-time work. I got a job with Vital Hospitality through last year's Careers Fair. This was really good for me because it was my first hospitality job with a local company and it really helped improve my English. Now I'm working for SKYCITY which is awesome.

These are a few of the reasons why I love studying at NZMA. But don't just take my word for it – come and check it out yourself!

Our student **SUCCESSSES**

Name: Mick Roos

Country of Origin: South Africa

NZMA Programme:

Diploma Programme in Professional Cookery (Level 5)

Current Job:

Junior Demi Chef, The Apothecary Licensed Eatery

My NZMA course is going really well. In another month or two I'll be starting my internship! The facilities are great and you get lots of help and support. The course is very practical, which suits me well. There's lots of hands-on work in the kitchen, and it's easy to learn because you see how it is done.

I've been at my current job for five months. It's crazy busy, but I love it! I apply things I learn at work to my NZMA studies and things I learn at NZMA to my workplace. It's a great combination. I'm hoping to stay on at The Apothecary for my internship because I'm learning a lot.

NZMA Careers have been a great help because they teach you how to ace interviews and sell yourself. They also make sure you have a fantastic CV – they know exactly what will impress employers!

New Zealand is beautiful and safe with a strong culture, but after I finish I'll probably work here for a few years and save some money and then go and see the world. Everyone needs to eat, so my skills will enable me to get a job anywhere!



Name: Yang Ding (Eric)

Country of Origin: China

NZMA Programme:

Diploma Programme in Professional Cookery
(Level 5)

Current Job: Kitchen Hand, Prego

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The best part about studying at NZMA is the professional cookery knowledge and skills I have gained. The facilities are very new and we have a big kitchen to learn in. There are lots of opportunities to gain practical experience. I've been involved in several functions during my studies, including the Fonterra Master Class and Coke functions, as well as work for The Grove and Taste Auckland.

I saw the job advertised online and NZMA Careers helped me with my CV. Apparently 180 people applied for the role – and I got it! In a few weeks I will start my internship at Prego and they will train me to be a larder chef.

I love cooking and I want to learn more about the art of food. Eventually I plan to open my own restaurant in New Zealand or back home in China.



Enrolment information

Entry Requirements

International students must be 17 years of age and above.

Academic Entry Requirements

Year 12 (NZ) or Grade 12/11, Senior High School 3rd or 2nd year (or equivalent), plus English proficiency as listed below.

Level 7 Diploma in Tourism and Hotel Management:

Students must be 18 years of age and above and hold a Level 6 Diploma in Hospitality Management or equivalent.

Prerequisites

Some programmes have specific academic or skill requirements. Often these can be met by completing a lower-level programme.

Applicants over 20 years of age

For applicants over 20 years of age, the academic entry criteria above may be waived, provided that the applicant can demonstrate relevant life and/or work experience showing that they can complete the programme with a reasonable chance of success.

Starting Dates for 2017 Hospitality programmes:

23 January*, 27 February, 3 April, 8 May, 12 June, 24 July, 28 August, 9 October and 13 November.

The Level 7 Diploma starting dates are 27 February, 8 May, 24 July and 9 October only).

*Not applicable to students staircasing from New Zealand Diploma in Hospitality Management (Level 5) to Diploma in Applied Hospitality Management (Level 6).

| Hospitality | NZQA Level | Min IELTS | Length Weeks | Tuition Fees (NZ\$) | Resource Fees (NZ\$) | Location | |
|---|------------|-----------|---|--|---|----------|----------|
| | | | | | | Auckland | Hamilton |
| Certificate in Hospitality | 3 | 5.0 | 20 | \$8,000 | \$1,000 | ■ | ■ |
| Certificate in Hospitality (Restaurant Service) | 4 | 5.5 | 20 | \$8,000 | \$1,250 | ■ | ■ |
| New Zealand Diploma in Hospitality Management | 5 | 5.5 | 40 | \$18,500 | \$2,250 | ■ | ■ |
| Diploma in Applied Hospitality Management | 6 | 6.0 | 80 (2 yrs) (including the Level 5 diploma) | \$32,960 (total) Annual Payment Year 1: \$20,960 Year 2: \$13,000 | \$4,000 (total) Annual Payment Year 1: \$2,500 Year 2: \$1,500 | ■ | - |
| Diploma in Tourism and Hotel Management | 7 | 6.0 | 40 | \$19,000 | \$1,000 | ■ | - |

Starting Dates for all 2017 Cookery programmes:

27 February, 3 April, 8 May, 24 July, 9 October and 13 November.

| Cookery | NZQA Level | Min IELTS | Length Weeks | Tuition Fees (NZ\$) | Resource Fees (NZ\$) | Location | |
|---|------------|-----------|--|--|---|----------|----------|
| | | | | | | Auckland | Hamilton |
| Certificate in Cookery | 3 | 5.0 | 20 | \$9,000 | \$1,600 | ■ | - |
| Certificate in Cookery | 4 | 5.5 | 40 (including the Level 3 certificate) | \$19,800 | \$3,000 | ■ | - |
| Diploma Programme in Professional Cookery | 5 | 5.5 | 80 (2 yrs) (including the Level 3 & 4 certificates) | \$32,960 (total) Annual Payment Year 1: \$20,200 Year 2: \$13,760 | \$5,000 (total) Annual Payment Year 1: \$3,000 Year 2: \$2,000 | ■ | - |

Starting Dates for 2017 Business programme:

27 February, 3 April, 8 May, 12 June, 24 July, 28 August, 9 October and 13 November.

| Business | NZQA Level | Min IELTS | Length Weeks | Tuition Fees (NZ\$) | Resource Fees (NZ\$) | Location | |
|--------------------------------|------------|-----------|--------------|---|---|----------|----------|
| | | | | | | Auckland | Hamilton |
| Diploma in Business (Advanced) | 6 | 6.0 | 80 (2 yrs) | \$22,660 (total) Annual Payment Year 1: \$15,400 Year 2: \$7,960 | \$3,600 Annual Payment Year 1: \$2,000 Year 2: \$1,600 | ■ | - |

ACG English School

Students who successfully complete the following ACG English School levels and who meet other stated entry requirements have guaranteed entry into NZMA programmes as follows:

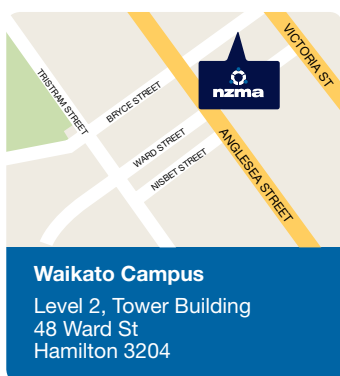
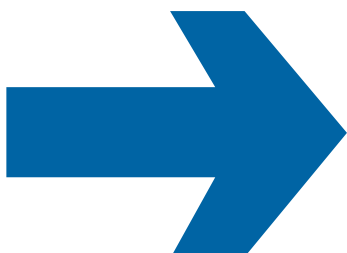
| NZMA | ACG English School |
|----------------------------|--------------------|
| Level 3 and 4 Certificates | Academic Level 3 |
| Level 5 Diplomas | Academic Level 4 |
| Level 6 and 7 Diplomas | Academic Level 5 |

ACG English School courses start each week.
For more information, please visit acgedu.com

2017 ACG English School Tuition Fees (NZ\$)

| Intensive English 24 hours/week | | Intensive English 30 hours/week | |
|---|----------------|---|----------------|
| Weeks 1 to 30 | \$410 per week | Weeks 1 to 30 | \$475 per week |
| Bookings of more than 30 weeks: all weeks charged at | \$385 per week | Bookings of more than 30 weeks: all weeks charged at | \$435 per week |

Our international campuses



All enquiries and applications to:

ACG International Centre

Tel: +64-9-307 5399

Fax: +64-9-377 7125

Email: admissions@acgedu.com

nzma.ac.nz



Code of Practice for the Pastoral Care of International Students

CODE: ACG and its schools have agreed to observe and be bound by the Code of Practice for the Pastoral Care of International Students published by the Minister of Education. Copies of the Code are available on request from this institution or from the New Zealand Ministry of Education website at minedu.govt.nz/goto/international

IMMIGRATION: Full details of visa and permit requirements, advice on rights to employment in New Zealand while studying, and reporting requirements are available through Immigration New Zealand, and can be viewed on their website at immigration.govt.nz

ELIGIBILITY FOR HEALTH SERVICES: Most international students are not entitled to publicly funded health services while in New Zealand.

If you receive medical treatment during your visit, you may be liable for the full costs of that treatment. Full details on entitlements to publicly-funded health services are available through the Ministry of Health, and can be viewed on their website at moh.govt.nz

ACCIDENT INSURANCE: The Accident Compensation Corporation provides accident insurance for all New Zealand citizens, residents and temporary visitors to New Zealand, but you may still be liable for all other medical and related costs. Further information can be viewed on the ACC website at acc.co.nz

MEDICAL AND TRAVEL INSURANCE: International students must have appropriate and current medical and travel insurance while studying in New Zealand.

It is a requirement for all international students studying with ACG to have comprehensive medical and travel insurance cover. Students can either have the cover arranged by ACG or produce evidence at the time of application that they have insurance cover from another company that meets the approval of ACG.

New Zealand Government Export Education Levy will be added to all International Tuition Fees - the current rate is 0.45%.

All information printed here is accurate as of August 2016. All programme details are subject to change and we recommend visiting nzma.ac.nz for the latest information.